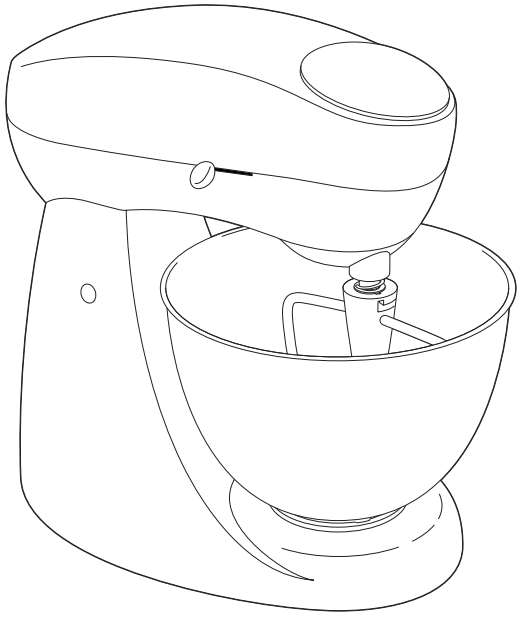
Stand Mixer



English 2

USA: 1-800-851-8900
Canada : 1-800-267-2826
México: 01 800 71 16 100

840125800

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be observed, including the following:

1. Read all instructions.
2. To protect against risk of electrical shock, do not put the cord, plug, or Mixer body in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
5. Remove beaters and other attachments from the Mixer before washing.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or is dropped or damaged in any manner. Call our toll-free customer service number for information on examination, repair, or electrical or mechanical adjustment.
7. The use of attachments not recommended or sold by the appliance manufacturer for use with this model may cause fire, electric shock or injury.
8. Avoid contacting moving parts. Keep hands, hair, and clothing, as well as spatulas and other utensils, away from beaters during operation to reduce risk of injury to persons, and/or damage to the Mixer.
9. Do not use outdoors.
10. Do not let cord hang over edge of table or counter. Do not let cord contact hot surfaces, including stove.
11. Do not place on or near a hot gas or electric burner, or in a heated oven.
12. Check that control is off before plugging cord into wall outlet. To disconnect, turn control to O/OFF, then remove plug from wall outlet.
13. Do not use appliance for other than intended purpose.

SAVE THESE INSTRUCTIONS

Consumer Safety Information

This appliance is intended for household use only.

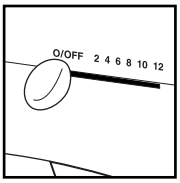
This appliance is equipped with a grounded-type 3-wire cord (3-prong plug). This type of plug will only fit into an electrical outlet made for a 3-prong plug. This is a safety feature intended to help reduce the risk of electrical shock. If the plug should fail to fit contact a qualified electrician to replace the obsolete outlet. Do not attempt to defeat the safety purpose of the grounding pin by modifying the plug in any way.

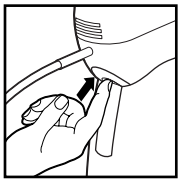
To avoid an electrical circuit overload do not use another high wattage appliance on the same circuit with the mixer.

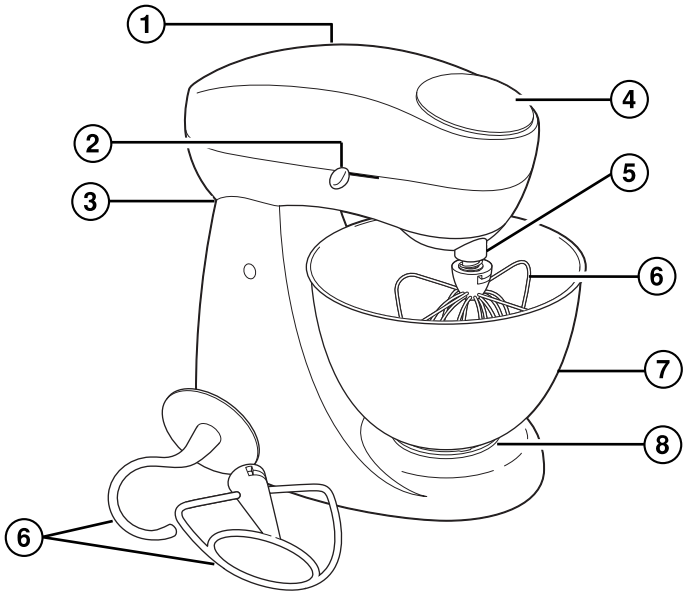
The length of the cord used on this appliance was selected to reduce the hazards of becoming tangled in, or tripping over a longer cord. If a longer cord is necessary an approved extension cord may be used. The electrical rating of the extension cord must be equal to or greater than the rating of the mixer. Care must be taken to arrange the extension cord so that it will not drape over the countertop or tabletop where it can be pulled on by children or accidentally tripped over.

An extension cord should be connected to the appliance first, before it is plugged into the outlet.

Parts and Features

1. **Mixer Head**
2. **Setting Control**
   Select a setting from 2 to 12.
   

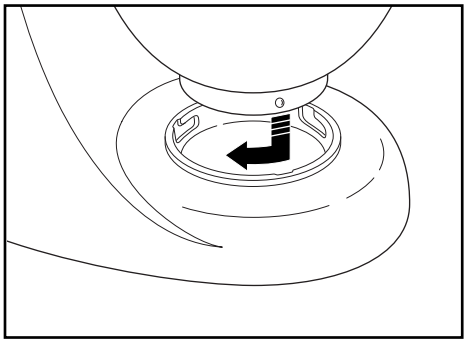
   A higher setting generates in a faster speed.
3. **Mixer Release Button**
   This button unlocks the Mixer Head
   
   to raise or lower it. Press up on the button to release the Mixer Head. The Mixer Head should be locked down when mixing. The Mixer Head should be locked in the upright position when adding/removing mixer attachments and bowl.
4. **Logo Plate**
5. **Attachment Shaft**
6. **Attachments**
   Mixer attachments include a flat beater, a wire whisk, and a dough hook.
7. **4½ Quart Mixing Bowl**
8. **Bowl Lock**



How to Assemble the Mixer

IMPORTANT: To remove or insert the Bowl or Attachments, the Mixer Head must be raised and locked in the UP position.

To Attach the Bowl



1. Make sure that Setting Control is set to OFF and the Mixer is unplugged.
2. Press the Mixer Release Button and tilt the Mixer Head up.
3. Place Bowl on bowl lock and turn clockwise until Bowl is locked.
4. Plug Mixer into electrical outlet.

To Remove:

1. Make sure that Setting Control is set to OFF and the Mixer is unplugged.
2. Press the Mixer Release Button and tilt the Mixer Head up.
3. Turn Bowl counterclockwise to unlock.

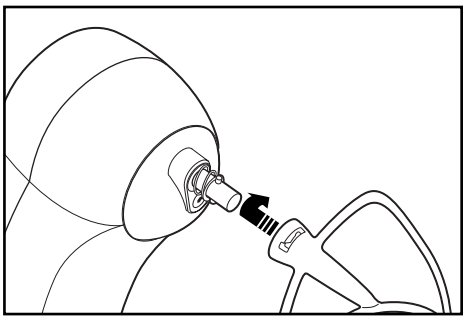
To Attach the Beater, Wire Whisk, or Dough Hook

⚠WARNING

Injury Hazard

Unplug mixer before inserting or removing beaters.

Unplug mixer before cleaning. Failure to do so can result in broken bones or cuts.



1. Make sure that the Setting Control is set to OFF and the Mixer is unplugged.
2. Press the Mixer Release Button and tilt the Mixer Head up.
3. Insert Attachment onto Beater Shaft and press upward as far as possible.
4. Turn the Attachment to the right, hooking beater over pin on shaft.
5. Plug Mixer into electrical outlet.

Using the Mixer

1. Before first use, wash bowl and attachments in hot, soapy water. Rinse and dry. A clean countertop and clean mixer feet allows the mixer feet to grip the countertop and reduce mixer movement.
2. Make sure the Setting Control is set to OFF and unplugged.
3. Press the Mixer Release Button and tilt the Mixer Head up. Insert an Attachment.
4. Lock Bowl onto the base using the "Bowl Lock" feature.
5. Plug Mixer into electrical outlet. Select desired setting. Prepare recipe according to instructions.
6. When finished, turn Setting Control to OFF. Unplug from outlet.
7. Press the Mixer Release Button and tilt the Mixer Head up.
8. Remove Attachment.

Mixing Guide

The following mixing guide is a suggestion for selecting mixing settings. Begin on setting 2 and increase to desired setting depending on the recipe consistency.

FOOD	ATTACHMENT	SETTING
Cakes (mixes and from scratch)	Flat Beater	4-6
Cookie Dough	Flat Beater	4-6
Mashed Potatoes	Flat Beater	6-8
Frosting	Flat Beater	6-8
Fudge	Flat Beater	4-6
Egg whites (for meringues, etc.)	Whisk	10-12
Whipped Cream	Whisk	12
Instant Pudding	Whisk	2
Bread	Dough Hook	2-4

General Tips

- When mixing thin batters use medium speeds and frequently stop the mixer to scrape the sides of the bowl with a spatula.
- Place liquid ingredients in the bottom of the bowl first and then add dry ingredients.
- Always stay near Mixer during use.
- To begin mixing, use the low setting until the ingredients are thoroughly combined. This will reduce spattering.

Wire Whisk Tips

- A whisk is designed to whip liquids, such as egg whites and cream. Do not use the whisk for mixing thick mixtures such as dough or fudge.
- Your mixer is designed to whisk a minimum of 2 large egg whites or 1 cup of cream. Mixer performance is enhanced as the tip of the whisk is immersed into the liquid. If smaller quantities are needed, a hand mixer is recommended.

Flat Beater Tips

- Use the flat beater attachment to mix cakes, cookie dough, fudge, and potatoes. Cookie dough is one of the thickest doughs to mix. Make it easier by following these tips:
- Have butter or margarine at room temperature.
- Add ingredients one at a time, thoroughly mixing after each addition.
- Add flour one cup at a time.
- If the mixer seems to struggle, increase the setting.

Dough Hook Tips

- Use the dough hook on settings 2-4 to knead yeast bread recipes.
- For optimum mixer performance, single loaf recipes are recommended.
- Bread can be shaped into any shape and baked in almost any pan. The only thing this affects is the baking time.
- When yeast is dissolved in warm water, the water temperature should be 105° to 115°F. This is usually very warm tap water.
- Bread rises best in a moist, warm environment. For a perfect place to raise bread, place bread in a microwave oven or regular oven with a pan of steaming water. Do not turn oven on, but close the door.
- Knead yeast bread dough until the dough has a satin appearance.
- The dough hook is designed with a weighted balance on the lip to enhance kneading performance.

Cleaning Your Mixer

1. Turn the Setting Control to OFF. Unplug cord from outlet.

2. Press Mixer Release Button and tilt Mixer Head up.

3. To remove Attachment, press the Attachment up as far as possible and then turn to the left. Pull the Attachment off shaft.

4. The Mixer Bowl and Attachments can be washed in hot, soapy water or in a dishwasher.

5. For best results, place the Mixer Bowl in the dishwasher with the top of the bowl facing down.

6. Wipe Mixer Head and Base with a damp cloth.

Recipes Check our Web site for more recipes.

Cinnamon Raisin Quick Bread

Topping:

2 tablespoons sugar
1 teaspoon cinnamon
1 tablespoon butter

Bread:

2 cups flour
1 cup sugar
2 teaspoons baking powder
½ teaspoon baking soda
1 teaspoon salt
1 teaspoon cinnamon
½ cup raisins
1 cup buttermilk
¼ cup vegetable oil
2 eggs
1 teaspoon vanilla

Preheat oven to 350ºF.

Topping: In a small cereal bowl combine sugar, cinnamon, and butter. Mash with a fork until crumbly. Set aside.

Bread: Place dry ingredients and raisins in mixing bowl. Using the flat beater attachment, mix on setting 1 until just mixed (about 10 seconds). Add buttermilk, oil, eggs, and vanilla. Mix on setting 1 until blended then on setting 2 for about 1 minute. Pour batter into a greased 9x5-inch pan. Sprinkle cinnamon topping over batter. Bake for 50 minutes or until tests done with a toothpick. Remove from pan and let cool on rack. **Makes 12 servings.**

Roasted Red Pepper Dip

8-ounces cream cheese, softened
¾ pound Monterey Jack cheese, shredded
1 cup mayonnaise
7-ounce jar roasted red pepper, drained and diced
2 tablespoons finely minced onion
2 tablespoons Dijon mustard

Preheat oven to 350ºF. Using the flat beater attachment, combine cream cheese, Monterey Jack, and mayonnaise. Mix on setting 3 until blended. Add red pepper, onion, and mustard. Continue to mix on setting 3 until blended. Spoon into a greased, 2-quart baking dish. Bake for 20 minutes or until bubbly. Serve with crackers or thinly sliced baguettes. **Makes 4 cups.**

Chicken 'n Basket

8 ounces cream cheese, softened
1 can chicken, drained
1 small onion, chopped
¼ teaspoon salt
¼ teaspoon pepper
¼ teaspoon tarragon
½ teaspoon parsley flakes
2 cans refrigerated crescent rolls
½ cup Parmesan cheese

Preheat oven to 375ºF. With flat beater attachment, mix cream cheese, chicken, onion, salt, pepper, tarragon, and parsley at a medium setting until well blended. Unroll crescent rolls, tear apart, and place on cookie sheet. Spoon mixture onto the center of the dough. Roll starting with the wide end of the dough. Ensure dough covers filling. After all have been assembled, roll in Parmesan cheese and bake for 15 to 18 minutes or until golden brown. **Makes 16 servings.**

Meat-Za-Pie

1 pound lean ground beef
⅔ cup evaporated milk
½ cup bread crumbs, fine
1 teaspoon garlic salt
⅓ cup tomato paste
1 cup cheddar cheese, shredded*
2 tablespoons of Parmesan cheese
½ teaspoon oregano

Preheat oven to 375ºF. With flat beater attachment, mix ground beef, evaporated milk, bread crumbs, and salt on a medium setting until well blended. Spread into 9-inch pie plate. Add a layer of tomato paste, cheese, Parmesan cheese, and oregano. Bake for 30 minutes. **Makes 6 to 8 servings.**
* Or use cheese of your choice.

Savory Twice-Baked Potatoes

3 medium potatoes
4 ounces cream cheese
4 ounces sharp cheddar cheese, shredded
4 tablespoons butter
1 egg, slightly beaten
2 tablespoons chopped onion
1 teaspoon chopped parsley
½ teaspoon salt
½ teaspoon pepper

Preheat oven to 400ºF. Bake 3 potatoes for 1 hour or until done. While potatoes are still warm, slice lengthwise and scoop potato out of skin. With flat beater attachment, mix the potatoes, cream cheese, cheddar cheese, and butter at a low setting until smooth. Add remaining ingredients and mix at a medium setting until well blended. Spoon mixture into the potato skins, place on cookie sheet and bake for 30 minutes or until peaks are golden brown. **Makes 6 servings.**

Decorator's "Buttercream" Icing

1 cup solid vegetable shorting
2 tablespoons water
1 teaspoon vanilla extract
½ teaspoon butter extract
4 cups sifted confectioners sugar
2 tablespoons light corn syrup

In the bowl, combine shortening, water, and vanilla. With the flat beater attachment, mix at a low setting until well blended. With the mixer on a medium setting, add sugar, one cup at a time. Add corn syrup and mix at high setting until frosting is light and fluffy. (If pure white icing is desired, use clear vanilla and a tiny drop of blue food coloring.) **Makes 3 cups.**

- For chocolate icing, add ¾ cup of cocoa and 2 additional tablespoons of water.
- Use paste food coloring to tint the icing.
- For a thinner consistency icing, add 2 to 3 additional tablespoons of corn syrup.

Creamy Peanut Butter Pie

1 cup butter
1 cup brown sugar, packed
1 cup peanut butter
12-ounce container frozen whipped topping, thawed
9-inch graham crust
2 ounces semi-sweet baking chocolate
2 tablespoons butter
1 tablespoon milk

In a medium saucepan, combine 1 cup butter and brown sugar. Cook over medium heat until butter is melted and mixture is smooth, stirring frequently. Refrigerate 10 minutes. Using the flat beater attachment, beat peanut butter and brown sugar mixture at setting 4 until blended. Increase speed and beat one minute at setting 8. Reduce to setting 1 and add whipped topping; beat one additional minute. Pour into graham crust and refrigerate. In a small saucepan over low heat, melt chocolate, 2 tablespoons butter, and milk. Stir constantly until smooth. Cool slightly then spread over top of pie. Refrigerate for several hours or overnight before serving. **Makes one 9-inch pie, cut into 8 servings.**

Angel Food Cake

1¼ cups confectioners sugar
1 cup cake flour
1⅔ cups egg whites, at room temperature (12 to 14 eggs)
1½ teaspoons of cream of tarter
½ teaspoon salt
1¼ cup sugar
2½ teaspoons vanilla

Preheat oven to 375ºF. In a small bowl, mix confectioners sugar and cake flour; set aside. In the mixing bowl, mix egg whites and cream of tarter until soft peak forms. Add salt, reduce to medium setting and gradually add sugar. Mix on highest setting until sugar is dissolved and stiff peaks form. With rubber spatula, fold in flour mixture and extracts just until they disappear. Pour mixture into an ungreased 10-inch tube pan. Bake 30-35 minutes until cake springs back when lightly touched. Invert cake in pan on bottle. Cool completely. Loosen side of cake from pan to remove.

Pineapple Cream Cake

8 ounces cream cheese, softened
15-ounce can crushed pineapple, undrained
18.25-ounce package yellow cake mix
3.4-ounce package instant vanilla pudding
½ cup vegetable oil
3 eggs

Preheat oven to 350ºF. In the mixing bowl, use the flat beater attachment to combine cream cheese and pineapple on speed 2. Add cake mix, pudding, oil, and eggs. Mix on setting 2 until mixed, then on speed 4 for 2 minutes. Pour batter into greased tube or Bundt pan. Bake for 1 hour or until tests done. Let cool in pan 10 minutes then remove and let cool. **Makes 12 servings.**

Applesauce Cake

18.25-ounce package yellow cake mix
3.4-ounce package instant vanilla pudding
4 eggs
1 cup applesauce
½ cup water
¼ cup vegetable oil
1½ teaspoon cinnamon
½ teaspoon nutmeg
1 cup raisins (optional)

Preheat oven to 350ºF. In bowl, combine cake mix, pudding mix, eggs, applesauce, water, oil, cinnamon, and nutmeg with flat beater for one minute on low setting and then three minutes on medium setting. Stir in raisins. Spread batter in a greased and floured Bundt pan. Bake for 60 minutes or until done.

Magic Cookies

1 cup butter
1 cup sugar
1 cup light brown sugar
2 eggs
2 cups flour
1 teaspoon baking soda
½ teaspoon baking powder
½ teaspoon salt
2 cups oatmeal
1 tablespoon vanilla
12 ounces chocolate chips
1½ cups coconut

Preheat oven to 350ºF. With flat beater attachment, cream together butter, sugar, and brown sugar at a medium setting until well blended. Mix in vanilla and eggs. Reduce speed and gradually add flour, baking soda, baking powder, and salt mix until smooth. On a low setting, mix in oatmeal, chocolate chips, and coconut until well mixed. Drop rounded spoon full onto ungreased cookie sheet. Bake on middle rack of oven for 12 to 14 minutes. **Makes 3 dozen cookies.**

Brownie Cookies

⅔ cup shortening
1½ cups brown sugar, packed
1 tablespoon water
1 teaspoon vanilla
2 eggs
1½ cups flour
⅓ cup unsweetened baking cocoa
¼ teaspoon baking soda
½ teaspoon salt
12 ounces semi-sweet chocolate chips

Preaheat oven to 375ºF. With flat beater, cream shortening and brown sugar on medium setting until blended. Add water, vanilla, and eggs and mix. Add flour, cocoa, baking soda, and salt and beat at a medium setting until thoroughly mixed. Stir in chocolate chips on low setting. Drop tablespoons of dough on ungreased baking sheets. Bake 7 to 9 minutes. Do not overcook. **Makes 36 cookies.**

“Soft” Peanut Butter Cookies

½ cup vegetable shorting
½ cup peanut butter
1¼ cup light brown sugar
1 egg
1 teaspoon vanilla
¾ teaspoon salt
1½ cups flour
1 teaspoon baking soda

Preheat oven to 275ºF. Using the flat beater attachment, beat shortening, peanut butter, brown sugar, egg, and vanilla at a medium setting until well blended. Reduce speed to low and gradually add dry ingredients until blended. Dough will be crumbly. Roll 3 tablespoon-size portions of the dough into a ball. Place on ungreased cookie sheet. Press to ½-inch thick. Bake 18 to 20 minutes. Do not overcook. **Makes 16 cookies.**

Divinity Fudge

⅔ cup warm water
3 cups sugar
½ cup light corn syrup
2 egg whites
¼ teaspoon salt

Combine water, sugar and corn syrup in saucepan. Stir thoroughly. Cook over medium heat, stirring continuously, until the syrup mixture reaches 255°F. Remove from heat. Beat egg whites until very stiff. Carefully pour the syrup mixture slowly over the whites, mixing at a low speed until completely combined. Increase mixer speed to speed 4 and continue to beat mixture until it loses glassy appearance. Turn into an 8x8-inch buttered pan or drop by teaspoonfuls on to wax paper.

Optional: Chopped or whole pecans, vanilla flavoring, shaved chocolate, flaked coconut.

Pet Treats

1 cup oatmeal
⅓ cup or margarine
1¼ cups hot water
¼ cup meat or tuna fish juice (bullion may also be used)
¼ cup powdered milk
¾ cup cornmeal
1 egg, beaten
3 cups whole wheat flour

Preheat oven to 350ºF. Pour hot water over oatmeal and margarine and let stand 5 minutes. With the dough hook attachment, mix in meat juice, powered milk, cornmeal, and egg. Add and mix in the flour 1 cup at a time. After all three cups of flour have been added, knead dough for 3 minutes, adding more flour if necessary. Dough should be very stiff. Pat or roll dough to ½-inch thickness and cut into desired size. Place on a greased cookie sheet. Bake 50 minutes. Allow to dry until hard. **Makes 2 pounds of treats.**

Customer Service

If you have a question about your mixer, call our toll-free customer service number. Before calling, please note the model, type, and series numbers and fill in that information below. These numbers can be found on the bottom of your mixer. This information will help us answer your question much more quickly.

MODEL:_____ **TYPE :**_____ **SERIES:** _____

This warranty applies to products purchased in the U.S. or Canada.

LIMITED WARRANTY

This product is warranted to be free from defects in material and workmanship for a period of two (2) years for Hamilton Beach Portfolio products, one (1) year for Hamilton Beach products or one hundred eighty (180) days for Proctor-Silex products from the date of original purchase, except as noted below. During this period, we will repair or replace this product, at our option, at no cost. THE FOREGOING WARRANTY IS IN LIEU OF ANY OTHER WARRANTY, WHETHER EXPRESS OR IMPLIED, WRITTEN OR ORAL INCLUDING ANY WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. ANY LIABILITY IS EXPRESSLY LIMITED TO AN AMOUNT EQUAL TO THE PURCHASE PRICE PAID, AND ALL CLAIMS FOR SPECIAL, INCIDENTAL AND CONSEQUENTIAL DAMAGES ARE HEREBY EXCLUDED. There is no warranty with respect to the following, which may be supplied with this product: glass parts, glass containers, cutter/strainer, blades, and/or agitators. This warranty extends only to the original consumer purchaser and does not cover a defect resulting from abuse, misuse, neglect, use for commercial purposes, or any use not in conformity with the printed directions. This warranty gives you specific legal rights, and you may also have other legal rights which vary from state to state, or province to province. Some states or provinces do not allow limitations on implied warranties or special, incidental or consequential damages, so the foregoing limitations may not apply to you.

If you have a claim under this warranty, DO NOT RETURN THE APPLIANCE TO THE STORE! Please call our CUSTOMER SERVICE NUMBER. (For faster service please have model, series, and type numbers ready for operator to assist you.)

CUSTOMER SERVICE NUMBERS

In the U.S. 1-800-851-8900
In Canada 1-800-267-2826

hamiltonbeach.com or proctorsilex.com

KEEP THESE NUMBERS FOR FUTURE REFERENCE!

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